

Section V — Reactivity Data

Stability	Unstable	NA	Conditions to Avoid	NA
STABLE	Stable	NA		

Incompatibility (Materials to Avoid) **NONE**

Hazardous Decomposition or Byproducts

NO DECOMPOSITION OR BY-PRODUCTS

Hazardous Polymerization	May Occur	NA	Conditions to Avoid	NA
	Will Not Occur	NA		

Section VI — Health Hazard DataRoute(s) of Entry: Inhalation? **NO** Skin? **NO** Ingestion? **YES**

Health Hazards (Acute and Chronic)

IF PRODUCT IS INGESTED, IT MAY CAUSE STOMACH UPSET DUE TO YEAST, MOLD, OR BACTERIA PRESENT IN OPEN CONTAINERS OF PRODUCT.

 Carcinogenicity: **NO** NTP? **NA** IARC Monographs? **NA** OSHA Regulated? **NA**
Signs and Symptoms of Exposure **NONE**
 Medical Conditions
 Generally Aggravated by Exposure **NONE**

 Emergency and First Aid Procedures **IF INGESTED, INDUCE VOMITING AND SEEK MEDICAL ADVISE.**
Section VII — Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled

CONTAIN SPILLAGE — PUMP OR SCOOP UP SPILLED PRODUCT AND RINSE AREA
 Waste Disposal Method **DILUTE PRODUCT WITH WATER AND APPLY TO FARMLAND. DILUTE 1 GALLON SPILLED PRODUCT WITH 20 GALLONS WATER**

Precautions to Be Taken in Handling and Storing

WIPE UP SPILLS IMMEDIATELY, KEEP CONTAINERS CLOSED
 Other Precautions **MILDLY ACIDIC, AVOID EYE AND SKIN CONTACT**
Section VIII — Control MeasuresRespiratory Protection (Specify Type) **NONE REQUIRED**

Ventilation	Local Exhaust	NA	Special	NA
	Mechanical (General)	NA	Other	NA

 Protective Gloves **YES** Eye Protection **YES**
Other Protective Clothing or Equipment **NONE**
 Work/Hygienic Practices **ALWAYS WASH HANDS THOROUGHLY AFTER HANDLING PRODUCT**